

# Pork in the Pines

BBQ Cook Off

May 12-13, 2012

Chatom Community Center, Chatom, AL

## Professional Division Entry Form

For information contact the Chamber Office at (251)847-2214 Ext. 3004 or washingtoncountychamber@gmail.com

Team Name: \_\_\_\_\_ KCBS Team Number: \_\_\_\_\_

Pit Master: \_\_\_\_\_ T-Shirt Size: \_\_\_\_\_ # of Assistant Cooks: \_\_\_\_\_

Address: \_\_\_\_\_

City/Town: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Cell: \_\_\_\_\_ Email: \_\_\_\_\_

### Entry Fee: \$200

Entry fee includes a festival t-shirt for the pit master, entry into all 4 meat (chicken, pork, pork ribs, and brisket) categories as well as a 20'x30' space with 20 amp (110v) electrical service and access to potable water.

	Fee	Qty	=	Subtotal
Entry Fee	\$ 250.00	x _____	=	_____
T-Shirts (please indicate size on right)	\$ 15.00	x _____	=	_____
		<b>TOTAL COST</b>		_____

Checks should be made payable to the **Washington County Chamber of Commerce (WCCC)**

Mail the application and entry fees to:

**Washington County Chamber of Commerce, P.O. Box 531, Chatom, AL 36518**

Application and all entry fees must be received by April 27, 2012

**NOTE: The committee reserves the right to reject any application. If your application is not accepted, your money will be refunded. Refunds will not be made after April 27, 2012 or due to any inclement weather that occurs during the festival.**

Release and Waiver Agreement: I the undersigned do hereby consent to my participation in the voluntary event of the Washington County Chamber of Commerce. I also agree to forever release the Washington County Chamber of Commerce, In the Pines Music Festival, and all their employees, agents, board members, volunteers and any and all individuals and organizations assisting or participating in voluntary event of the Washington County Chamber of Commerce ("the Releasees") from any and all claims, rights of action and causes of action that may have arisen in the past, or may arise in the future, directly or indirectly, from personal injuries to myself or my team or property damage resulting from our participation in the Washington County Chamber of Commerce voluntary event. Consent: I hereby consent to and authorize the Washington County Chamber of Commerce the right to publish, reproduce and use for advertising or any other purpose, any photograph, video image, an audio recording or other likeness of myself or my team. I further affirm that I have read this Consent and Release Form and that I understand the contents of this Form. I understand that myself or my team's participation in this event is voluntary and that I am free to choose not to participate in said event. By signing this Form, I affirm that I have decided to participate in the Washington County Chamber of Commerce's event with full knowledge that the Releasees will not be liable to anyone for personal injuries and property damage I or my team may suffer in the voluntary event.

**I agree to abide by the rules and regulations of the Washington County Chamber of Commerce, In the Pines Music Festival, & KCBS.**

\_\_\_\_\_  
Signature of Pit Master

\_\_\_\_\_  
Date

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## **Location**

In the Pines Music Festival & Pork in the Pines Cook Off will be held at the Chatom Community Center IN Chatom, AL. Chatom serves as the hub for Washington County and will provide a great location for festival activities.

## **Cooking Site Information**

- Space assignments will be based on first come first serve upon arrival.
- Sites are approximately 20' x 30'. Some sites may have obstructions such as trees.
- Due to safety concerns, there will be no vehicle movement allowed during the event.
- Water will be available close to your site. Containers will be needed for transport. There is no water hook-ups on site.
- Trash will be removed on a regular basis.
- Restroom facilities will be available.
- Please bring 100 ft of extension cord if you desire an electrical hook-up.
- Please bring separate containers for grease and ashes.
- Sanitation (wash, rinse, disinfect) will be checked at meat inspection on both days of the contest
- Proper storage of meat is required. It must be maintained below 40° F or above 140° F
- Proper handling of food is required. Vinyl or latex gloves should be used.